Lincoln-Lancaster County Health Department Diarrheal Disease Prevention Checklist For Child Care

Due to the increase in cases of contagious diarrhea in our community, the following procedures should be implemented if your facility has had any staff or children with gastrointestinal symptoms (diarrhea, cramps, fever, nausea, vomiting).

DIRECTOR RESPONSIBILITIES

☐ Water tables and/or wading pools are not used.

The Director monitors at least daily to ensure all the following measures are taken.

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ST	AFF MONITORING		
	Upon arrival, the Director specifically asks eac	h staff person if they have had gastrointestinal disease symptoms	
	(nausea, diarrhea, cramping, vomiting, fever) in the last 24 hours.		
Ш	prepare food for children in your care.	more watery stools in a 24-hour period) should not care for children or	
	A staff illness log is kept with names, dates, sy	mptoms, and exclusion.	
Сн	ILD MONITORING		
	Upon arrival, staff ask parents specifically if their child (children) has (have) had signs or symptoms of gastrointestina		
	illness (nausea, diarrhea, cramping, vomiting, fever) in the last 24 hours.		
	 Any child with gastrointestinal illness symptoms is excluded from care and directed to see a physician. If a child is excluded, staff remind parents that the child should not be taken to another child care setting. 		
	If a child becomes ill with vomiting or diarrhea while in care, the parent is called and asked to come and get their		
	child. The child is kept separated from the oth		
	A child illness log is kept with names, dates, sy	mptoms, and exclusion.	
НΔ	ND WASHING		
	☐ Staff follow proper hand washing procedures (20 second wash).		
☐ Children follow proper hand washing procedures (20 second wash).			
	Children's hands are washed:	Staff's hands are washed:	
	☐ Upon arrival	☐ Upon arrival or entering a different classroom	
	After diapering or using the toilet	☐ After using the toilet	
	☐ Before eating	☐ After changing a diaper or assisting with toileting	
	☐ Before group activities/playtime	☐ Before handling food	
	☐ After group activities/playtime	☐ Before eating	
	☐ Anytime hands become soiled☐ Before going home	☐ Before group activities/playtime☐ After group activities/playtime	
	□ Before going nome	☐ Any time hands become soiled	
		☐ Before going home	
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	APERING AND TOILETING Staff follow proper diapering procedures.		
	Starr follow proper diapetring procedures. Disposable gloves are used when diapetring.		
	Gloves are properly removed and disposed.		
	☐ Staff follow proper hand washing procedures (even when gloves are worn).		
	☐ Diapering surfaces are disinfected after each diaper change.		
	□ Diapering surface is not used for any other purposes.		
	No food, toys, blankets, pacifiers, etc., are allowed in diapering/bathroom areas.		
	 Bathroom surfaces are disinfected between groups of children. ALL children's hands are washed thoroughly after diapering or using the bathroom. 		
Ш	ALL Gillulen's hands are washed thoroughly a	nei diapening of using the bathloom.	
То	YS AND ACTIVITIES		
	Toys are cleaned and disinfected daily		

FOOD			
	Any person that prepares food is not involved in diapering children, assisting children in toilet training or going to the bathroom.		
	Children and staff wash their hands before eating.		
	Tables where food is served are cleaned and sanitized (1 teaspoon of chlorine in one gallon of water) before food is served.		
	Children do not help with the preparation or serving of food.		
	Home prepared food or treats are not shared with other children.		
	Staff food preparers are not ill with gastrointestinal symptoms.		
	Staff washes hands AND use food service gloves when preparing food.		
	Staff washes hands AND use gloves or serving utensils when serving food.		
	Sharing of cups, food, and utensils is not allowed.		
	Finger-food, popcorn, or other similar foods are not served in a way that allows a child to touch food another child may		
	eat.		
	During this outbreak period, food is not served family style, where children serve themselves out of a common dish,		
	bowl or pan.		
	All food is served to the children by staff.		
	All food is kept at proper temperatures (hot food hot, cold food cold).		
	Extra precautions are taken in the infant area to assure formula is not contaminated.		
	Formula should not be mixed with water from faucets where hands are washed. A kitchen sink faucet should be		
	used and extreme caution should be taken to prevent the bottles from being shared or nipples becoming		

GENERAL CLEANING, SANITIZING AND DISINFECTING IN OUTBREAK SITUATIONS

☐ Play surfaces are cleaned and disinfected after children have played on them.

contaminated by contact with surfaces, floors, or other children.

☐ Faucet and door handles are cleaned and disinfected at least twice daily and anytime they become visibly soiled.

☐ Sleeping mats and/or cots are cleaned and disinfected daily.

CLEAN: Clean all surfaces with soap and warm water. Rinse.

CLEAN AND SANITIZE: Children's mouthed toys, food service areas, dishes.

To sanitize with chlorine bleach: Mix Daily. A sanitizing solution of 1 teaspoon to one gallon of water and a 2 minute contact time should be followed.

CLEAN AND DISINFECT: Bathrooms, diapering surfaces, doorknobs.

To disinfect with chlorine bleach: Mix daily. A disinfecting solution of 1/8 to 1/4 cup chlorine bleach to one gallon of water and a 2 minute contact time should be used when children or staff with diarrheal illness have been in care. When using a commercial disinfectant read the label for directions AND check to make sure the product is effective against gastrointestinal diseases.

For more information and additional resources: www.lincoln.ne.gov Search: child care



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